

Porter Bałtycki #1 - Browar na Wyżynie

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **29**
- SRM **28.2**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **6 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **18.2 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **15 min** at **64C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **18.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | wiedeński Viking Malt | 2.5 kg (43.9%) | 79 % | 11 |
| Grain | monachijski typ I Viking Malt | 1.6 kg (28.1%) | 78 % | 18 |
| Grain | Château Special B Castle Malting | 0.5 kg (8.8%) | 77 % | 300 |
| Grain | karmelowy 30 - Viking Malt | 0.3 kg (5.3%) | 75 % | 35 |
| Grain | karmelowy 300 - Viking Malt | 0.2 kg (3.5%) | 70 % | 300 |
| Grain | płatki owsiane | 0.4 kg (7%) | 50 % | 3 |
| Grain | czekoladowy jasny Viking Malt | 0.2 kg (3.5%) | 1 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------|--------|--------|------------|
| Boil | Junga (PL) - granulata | 15 g | 60 min | 12.5 % |
| Aroma (end of boil) | Lubelski (PL) - granulata | 20 g | 15 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 500 ml | --- |